



## APPETIZERS

**The World Is Your Oyster**  
**Fried Eastern Shore**.....\$9  
 Old bay beurre blanc  
**Oysters Debbie**.....\$12  
 Artichoke, Lemon, Garlic, Panko  
**Raw**.....\$mp  
 Seasonal mignonette

**Edamame** ..... \$5  
 Steamed, fleur de sel, lemon

**\*Beef Tenderloin Carpaccio** ..... \$12  
 Truffled egg salad, baby arugula,  
 balsamic mustard vinaigrette

**72hr. Crispy Pork Belly**.....\$13  
 White Marble Farms Belly, french green  
 lentils

**Blue Cheese PEI Mussels**.....\$11  
 Caramelized onions, grilled bread, chile oil

**Chinese Vegetable Spring Rolls**..... \$9  
 Ponzu, spicy mustard

**Buttermilk Fried Calamari**..... \$13  
 Sesame aioli, cilantro

**Tempura Avocado** ..... \$6  
 Lime & Sriracha Aioli

**Grilled Pork Sausage** .....\$11  
 Housemade squash agnolotti, sage brown  
 butter

**Smoked Shrimp Pizza**.....\$10  
 Mornay, togarashi smoked shrimp, basil,  
 grape tomato, white cheddar, bacon

**Ahi Tuna Tartare**.....\$14  
 Ginger, sriracha honey, diced egg white,  
 quail egg, wontons

## SOUPS

**Hot & Sour Soup** ..... \$7  
 Carrot, tofu, shitake , chicken,  
 scallions, cilantro

**Oyster Chowder**..... \$9  
 Red potatoes, fresh scallion, bacon,  
 eastern shore oysters

**Asparagus Soup**.....\$8  
 White truffle oil, bacon

## SALADS

**Arugula & White Bean Salad**.....\$10  
 Baby arugula, white bean puree, dried  
 figs, parmesan, NC prosciutto, balsamic-  
 white truffle vinaigrette

**The Wedge** ..... \$9  
 Smokey bleu cheese dressin', crisp  
 iceberg, deviled egg, tomato,  
 applewood bacon, crispy shallots

**The Swanky Caesar** ..... \$8  
 Crisp romaine, parmesan puff pastry,  
 melted parm, worcestershire reduction  
 roasted garlic caesar dressing

**'North of the Border' Taco Salad**  
 Grilled Chicken \$12, Grilled Shrimp \$14  
 Seared Tuna \$16  
 Arugula, roasted corn aioli, black beans,  
 tomatoes, pineapple chimichurri, sour  
 cream, parmesan cheese

**Roasted Golden Beets**.....\$10  
 Manchego, shaved fennel, dates, toasted  
 marcona almonds, white balsamic  
 reduction

**Eurasia House Salad** ..... \$6  
 Mixed baby greens, english  
 cucumber, red onion, carrot, tomato

ADD IT: tuna \$9 / shrimp \$8  
 Tenderloin \$10 / chicken \$5  
 fried oysters \$7

## FEB. WINE DINNER

Sunday, Feb. 22  
 600PM, \$59 per person  
 Hosted by Alex Carr, Robins Cellars  
 Make your reservation now...

## LUNCH

- The "Loaded" Steak Melt ..... \$12  
Seared NY strip, roasted peppers, onions,  
crimini mushrooms, truffle aioli,  
provolone, grilled ciabatta
- Surry Ham & Gruyere Sammy..... \$10  
Crusty pretzel roll, cave-aged gruyere,  
Dijon, dill pickles, crispy potato chips
- Grilled Chicken & Brie Wrap..... \$10  
Arugula, green apples, red onion,  
balsamic reduction, sun-dried tomato  
wrap
- "A Good 'Un"... Hereford  
House Ground Burger..... \$11  
Ground half pounder, crispy onions,  
choice of cheese
- Maple-Brined Turkey Cobb Wrap.....\$10  
Bacon, romaine hearts, hard boiled  
eggs, avocados, sharp cheddar, honey  
dijonnaise
- Eurasia Patty Meltdown..... \$12  
Grilled sourdough, house ground  
burger, cheddar, provolone, bacon  
jam, sunnyside up farm egg

### SIDES

- Brussels Sprouts..... \$5
- Truffle-Parmesan Fries..... \$7
- Smoked Gouda Grit Cake ..... \$5
- Sautéed Spinach ..... \$8
- Deviled Eggs ..... \$5
- Truffle Mac'N Cheese ..... \$7
- Braised Winter Greens.....\$6

Don't forget about our  
private dining area!  
Book your next party  
with us. Seated dinners  
up to 35 people.

## ENTREES

- Sesame Encrusted Ahi Tuna ..... \$28  
Wilted shanghai bok, purple sticky thai  
rice, red pepper nage, coconut milk
- \*Grilled Beef Tenderloin ..... \$32  
3 peppercorn encrusted, yukon gold &  
sweet potato au gratin, baby spinach,  
roasted mushrooms, red wine demi
- Eurasia Cioppino.....\$27  
PEI mussels, white fish, shrimp, plum  
tomatoes, zesty broth, housemade  
baguette
- Pan Seared Faroe Island Salmon.....\$24  
Braised winter greens, celery root puree,  
lemon-thyme butter
- Vegetarian White Lasagna.....\$18  
Housemade pasta, artichoke hearts,  
portabella mushrooms, roasted  
tomatoes, cottage cheese, porcini spiked  
mornay
- \*Grilled Pork Tenderloin..... \$23  
Roasted winter squash, brussels sprouts,  
scallion, bacon vinaigrette, pickled apple
- \*Steak Frites..... \$27  
Grilled NY strip, parmesan-truffle fries,  
arugula salad, guinness-bleu cheese sauce
- Burgundy Braised Lamb Shank..... \$26  
White bean cassoulet, roasted tomatoes,  
fresh thyme, Pecorino Romano, lamb jus
- Sauteed Shrimp & Gouda Grits.....\$25  
Fried grit cake, surry county sausage,  
roasted red peppers, basil, old bay butter
- Off the Hook "Rockafella".....\$29  
Daily catch, fried oysters, creamed  
spinach with fontina cheese, smokehouse  
bacon, stravecchio, mashers
- Oven-Roasted Chicken.....\$22  
Airline breast, pan jus, baby veggies,  
mushroom-tomato-chevre risotto

### Substitutions \$2

\*Some items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.